

Appln. No. 09/616,516
Amdt. dated July 29, 2003
Reply to Office Action of March 12, 2003

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Currently Amended) A method of treating a food product comprising sausages, the method comprising:
 cooking the sausages in casings;
 removing the sausages from casings;
5 contacting an exterior of the ~~food-product~~ decased sausages with a decontaminant solution containing an antimicrobial agent which includes peracetic acid for a sufficient time to microbially decontaminate the exterior of the ~~food-product~~ decased sausages.
2. (Currently Amended) The method of claim 1, further including:
 rinsing the microbially decontaminated ~~food-product~~ decased sausages to remove the decontaminant solution.
3. (Currently Amended) The method of claim 1, further including:
 sterile drying the decontaminated ~~food-product~~ decased sausages.
4. (Original) The method of claim 1, wherein the peracetic acid in the decontaminant solution is at a concentration of from about 100 to about 4000 ppm.

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5. (Currently Amended) The A method of ~~claim 1,~~
~~wherein treating a food product comprising:~~

5 spraying an exterior of the food product with a
decontaminant solution containing an antimicrobial agent
which includes peracetic acid for a sufficient time to
microbially decontaminate the exterior of the food product,
the peracetic acid concentration ~~is~~ being from about 1000 to
about 2000 ppm, and
recirculating the sprayed decontaminant solution.

6. (Currently Amended) The method of claim 1, wherein
the step of contacting the food product with the
decontaminant solution includes spraying the decontaminant
solution over the ~~food product~~ decased sausages.

7. (Original) The method of claim 6, wherein the food
product is sprayed with the decontaminant solution for a
period of from about 10 seconds to 5 minutes.

8. (Original) The method of claim 7, wherein the food
product is sprayed with the decontaminant solution for a
period of from about 1 to 2 minutes.

5 9. (Original) The method of claim 6, wherein the step
of contacting the food product with the decontaminant
solution includes transporting the food product on a
conveyor past spray nozzles which spray the decontaminant
solution over the food product.

10. (Original) The method of claim 6, further
including:
recirculating the sprayed decontaminant solution.

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11. (Currently Amended) The method of claim [[1]] 13, wherein the food product comprises hot dogs and the method further includes, prior to the step of contacting the exterior of the food product:

5 removing the hot dogs from casing skins.

12. (Original) The method of claim 3, further including, after the step of drying the food product:
aseptically packaging the food product.

13. (Currently Amended) A method of treating a cooked food product comprising:

a) spraying the cooked food product with a solution comprising peracetic acid in a first chamber; and

5 b) drying the cooked, sprayed food product in a second chamber.

14. (Original) The method of claim 13, further including:

c) after step a), rinsing the food product with a rinse fluid in a third chamber intermediate the first and second
5 chambers.

15. (Original) The method of claim 13, further including:

conveying the food product through the first and second chambers on a conveyor system.

16. (Withdrawn) An apparatus for treatment of a food product comprising:

a first chamber;

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5 spray nozzles disposed in the first chamber for
spraying a decontaminant solution over the food product, the
decontaminant solution including peracetic acid;
a source of the decontaminant solution;
a pump fluidly connected with the source of the
decontaminant solution and the nozzles for supplying
10 pressurized decontaminant solution to the nozzles;
a second chamber;
a source of a drying gas connected with the second
chamber for drying the decontaminated food product; and
a conveyor system which conveys the food product
15 through the first and second chambers.

17. (Withdrawn, Currently Amended) The apparatus of
claim 16, further including:

a third chamber intermediate the first and second
chambers, the conveyor system conveying the food product
5 through the third chamber;
a source of a rinse fluid connected with the ~~second~~
third chamber which delivers a rinse fluid to the ~~second~~
third chamber for rinsing the decontaminated food product.

18. (Withdrawn) The apparatus of claim 16, further
including:

a recirculation system which recirculates the sprayed
decontaminant solution to the nozzles.

19. (Withdrawn) An apparatus for treating a food
product comprising:

(a) a means for spraying the food product with a
solution comprising peracetic acid in a first chamber; and,
5 (b) a means for drying the food product in a
second chamber.